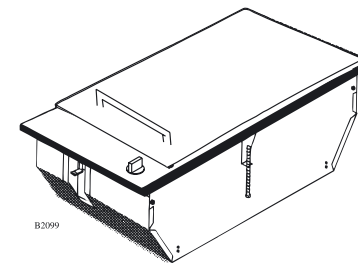


INSTRUCTIONS FOR USE

GB

FR3011A



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It is important to be familiar with how your appliance operates. Please read the instructions carefully before using it. If you do so, we can guarantee that your „new kitchen helper“ will meet all the requirements and expectations you had when purchasing this ATAG product.

**With kind regards,
ATAG**

Important Information

Service and any repairs should be carried out by a service organisation approved by the supplier. Only parts supplied by the organisation stated above should be used. Please refer to the guarantee conditions.

Make sure that the cable does not get pinched. The appliance is designed for ordinary household use. Using it for other purposes poses the risk of accidents.

The appliance should not be left unattended when deep-frying, melting grease, or slightly flammable foods during deep-frying.

If a fire starts, the appliance control knob should be turned to zero and the cooker hood turned off.

Make sure the appliance is unplugged when not in use. The control knob should be turned to zero.

Never put paper or any similar material on the appliance.

The appliance has to be kept clean for hygienic and safety reasons. Grease spots and spilled food will smoke when the appliance is heating and could cause a fire. Read and follow the instructions and any warnings on cleaning agents packagings.

To help prevent accidents when you discard your appliance, please remember to remove the cable.

Product liability

For this, please refer to our general conditions in the accompanying guarantee booklet.

Applications

This appliance is exclusively designed for household use. To prevent injury and damage to people and property, it is important to follow these instructions. If this appliance is used for any other purposes than those for which it is designed, the guarantee and product liability will become null and void.

Before using the appliance

The deep-fryer can generate an unpleasant odour and smoke when initially used. To prevent this, the deep-fryer pan, basket and heating element should first be washed in hot water and dish detergent. Fill the deep-fryer with 3 litres of water and a little dish detergent. Heat the water and let it boil for approximately 10 minutes. Drain the water into a bowl using the tap at the bottom of the appliance and then rinse the deep-fryer with hot water. Before deep-frying, the metal filter provided has to be placed over the drain opening with the convex side up.

Installation

Electric installation must be performed by a certified electrician. Work done by non-specialists may cause injury to people or damage the appliance.

It is not permissible to make any alterations in the electrical components of the appliance.

Make sure to follow the enclosed directions for installation. ATAG is not liable if the opening in the kitchen work surface is incorrectly made and/or if the directions for installation are not or incorrectly performed.

Glass lid

The lid provided can only be used on this model.

Important Advice

This appliance has been constructed to ensure safety. However, repairs performed by non-specialists could impair the safety of the appliance. To ensure safety and prevent any damage, it is recommended to only allow people with the appropriate professional skill to repair this appliance. We recommend that you have this appliance repaired and/or checked only by a your local professional serviceman or by ATAG Service and use only original ATAG parts.

Operation

Operating the deep-fryer

The temperature can be set with continuous variability using the deep-fryer control knob.

Amount of oil or grease

There must always be at least 1.5 litres of oil in the deep-fryer pan (fill to the minimum level mark). The maximum allowable amount is 3.5 litres of oil (to the maximum level mark).

The deep-fryer basket

Fold the handle out. Place the basket on the bottom for deep-frying (i.e. on the element) and hang it on the hooks for draining.

IMPORTANT: remove the deep-fryer basket before the grease congeals.



Indicator lamp on/off



B2100

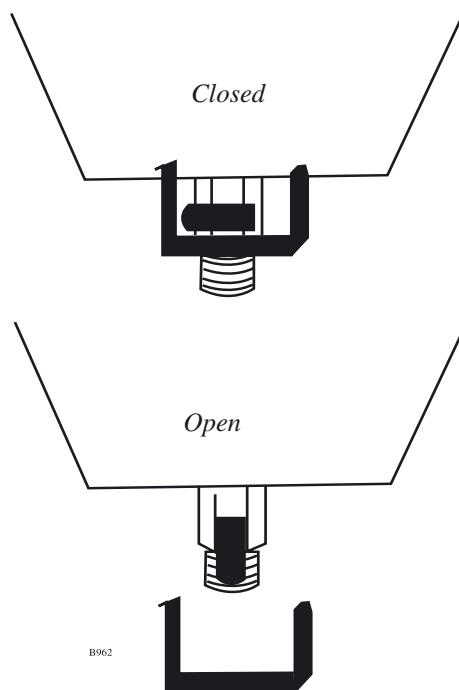
Care and Cleaning

1. Remove the safety shield from the drain cock.
2. Place a bowl under the drain cock.
Make sure the bowl is large enough to hold the oil in the container.
3. Open the drain cock and let the oil run into the bowl.
4. Close the drain cock.

The frying container

The drain cock must closed.

1. Remove the metal filter and wash it in warm soap water.
2. Pour warm water with washing-up liquid in the container. You can leave the heating element down when cleaning the container. Clean the container with a brush.
3. Place a bowl under the drain cock.
Make sure the bowl is large enough to hold the water in the container.
4. Open the drain cock and let the water run into the bowl.
5. Rinse the container in cold water.
Remember to place a bowl under the drain cock to catch the rinsing water.
Eventually wipe the container with a dry cloth.
6. Close the drain cock and replace the safety shield.
Place the metal filter with the curved side upwards over the drain hole in the container.



Guarantee

Please refer to the accompanying guarantee booklet and guarantee card for guarantee conditions.

If The Appliance Does Not Work Right

Check the fuses in the meter cupboard.
Check to make sure that no circuit breakers have been tripped.

If the heating thermostat has been turned off, the reset button must be pushed.

Restrictive clauses

The guarantee does not cover any errors or damages resulting from manufacturing and material defects. One guarantee condition is that only a service department approved by us is allowed to perform repairs.

Draining Oil

The safety plate is removed for draining oil by pushing it to the side and pulling down. Then the tap can be turned to the vertical position for draining oil.

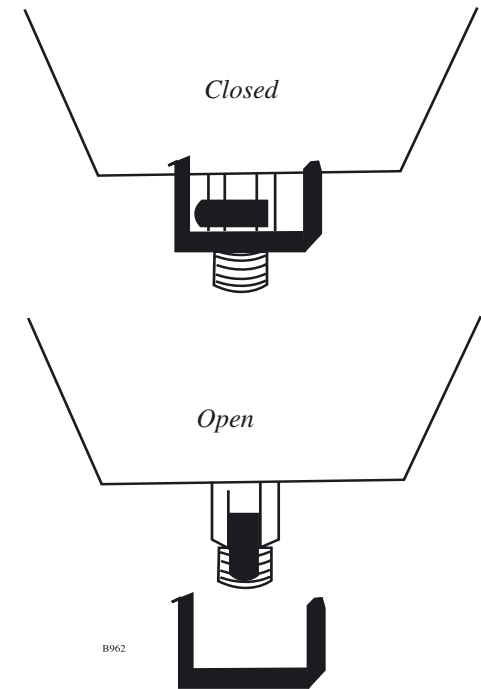
Important: Always replace the safety plate after draining oil.

Caution! The oil should only be drained after it has cooled down. A suitable container for containing the oil is required for draining. After the deep-fryer pan is emptied, the tap must again be closed and the handle removed.

Always make sure to thoroughly clean the deep-fryer after use, as old, spilled food remnants in the deep-fryer can obstruct the drain opening.

Cleaning

Close the tap and wash the pan with water containing a small amount of dish detergent. Place a bucket under the tap and drain the pan.



Technical Specifications

Element voltage

230V

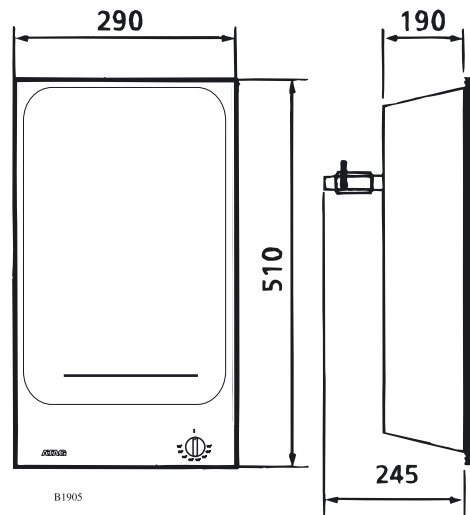
Electrical connection

230V single phase positive, negative + earth

Total capacity

2000W

This appliance comes with the **CE**-mark, which means that it meets the low-voltage directive (73/23/EEC) and the EMC directive (89/336/EEC).



Deep-Frying Tips

First set the desired temperature and wait until the oil reaches this temperature (the deep-fryer lamp automatically goes out when the set temperature is reached). Place the deep-fryer basket in the oil.

Caution! Do not forget to dry off damp food before putting it in the basket (e.g. shellfish, vegetables, fruit, fish). When you have finished deep-frying, lift the basket and carefully shake out the excess oil (you can hang the basket on the hooks to allow the remaining oil to drain).

If you deep-fry large amounts at one time, it is best to lift the basket every 1-2 minutes so that the oil can reheat more quickly. This will also make the deep-fried food more crispy. If the food being deep-fried is no longer becoming crispy (even if the temperature is correctly set) or if the oil becomes light brown in colour, the oil will have to be replaced.

Caution! Make sure there are no open flames nearby. The oil is hot and slightly flammable. Do not forget to turn the control knob to 0 when you are finished.

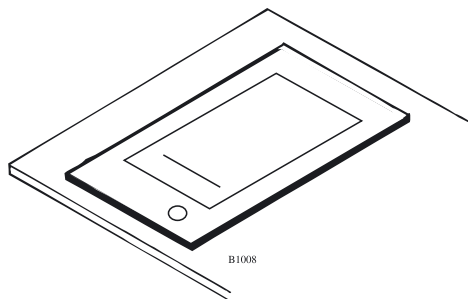
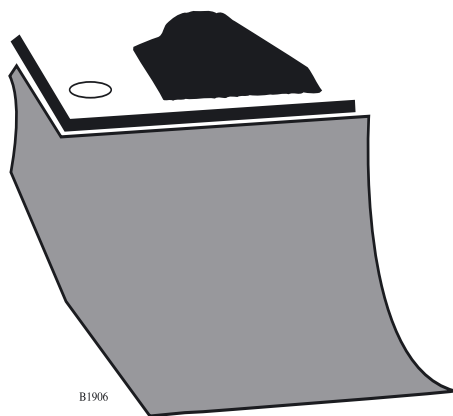
Small bits of food remaining in the oil must be removed before using the deep-fryer, as they pose a fire hazard.

Overheating Protection

If the oil in the deep-fryer pan overheats, the built-in overheating protection system will turn the appliance off. Please consult the service department to solve this problem.

Glass lid

Placing the lid on the deep-fryer pan during use will decrease heating time.

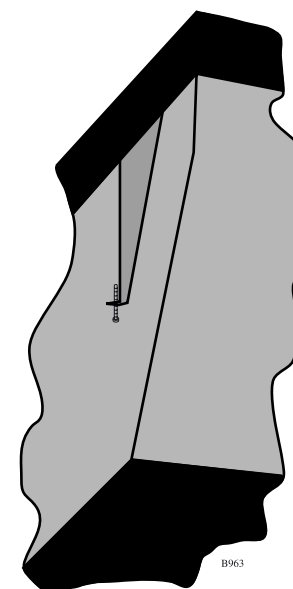


Mounting and Removing Fastening Plates

The appliance can be placed in a 270 x 490 mm opening in a kitchen work surface. If there is not enough room for the fastening plates on the side of the deep-fryer, the screws holding them in place first have to be loosened and the plates removed.

Put the appliance in place, but lift it sufficiently to replace the fastening plates.

Again fasten the screws through the elongated holes in the plates. Let the appliance slip down and tighten the fastening screws in the plate.



Installation

The appliance can be installed in any type of kitchen work surface that is 28 - 40 mm thick.

Fastening

Unscrew the clamps until they are open sufficiently to be fastened to the kitchen work surface. Tighten the clamps securely to the work surface with a screwdriver.

Saw a rectangular opening for the deep-fryer.

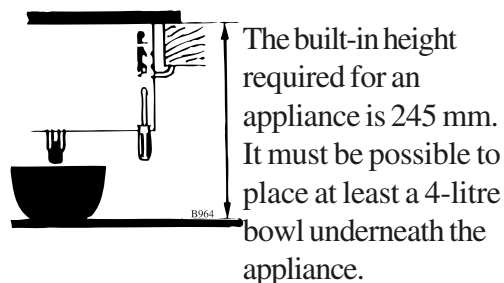
The width of this opening will always be 490 mm. If two deep-fryers are to be installed side by side, the opening will be always be twice the width minus 20 mm.

Minimum distance to wall:
150 mm.

Minimum distance to non-flammable wall: 50 mm.

Installation of reinforcement supports

A reinforcement support must be installed between each deep-fryer. It is not screwed into the kitchen work surface but is held in place by the frame of the appliances.



Electrical Installation

The electrical installation has to be performed only by a certified electrician. Electrical installation must be carried out according to applicable provisions in the power current codes. It must also meet any special requirements set by the local power company.

It is not permissible to make any changes in the electrical components of the appliance.

This appliance is supplied with an earthed plug suitable for an earthed socket outlet. If the socket outlet is not earthed, a certified electrician will have to earth the appliance according to the applicable standards.

The manufacturer's guarantee becomes null and void in the event of incorrect connection and if changes have been made in the electrical components of the appliance.

The appliance must be run off at least a 10 A fuse.

Minimum type of cord:
1.0 mm² HO5 RN-F.

